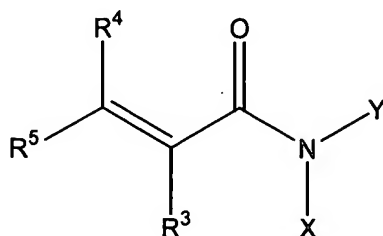


IN THE CLAIMS

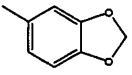
Please cancel Claims 1-7.

8.(original) The combination of claim 6 wherein the level of the organoleptically acceptable compound is provided at a level of from about 50 parts per billion to about 800 parts per million by weight.

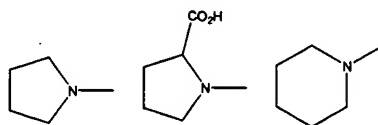
9.(original) A compound of the formula:



where X is selected from the group consisting of H, methyl, ethyl, n-propyl, and isopropyl;

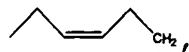
Y is selected from the group consisting of methyl, ethyl, cyclopropyl, isopropyl, n-propyl, n-butyl, sec-butyl, isobutyl, 2-methylbutyl, allyl, cyclobutyl, , cyclopentyl, $\text{CH}_2\text{CH}(\text{OH})\text{CH}_3$, $\text{CH}(\text{CH}_3)\text{CH}_2\text{OH}$, $\text{CH}_2\text{C}(\text{CH}_3)\text{OH}$, $\text{CH}_2\text{CH}_2\text{OH}$, $\text{CH}_2\text{CO}_2\text{CH}_3$, geranyl, neryl;

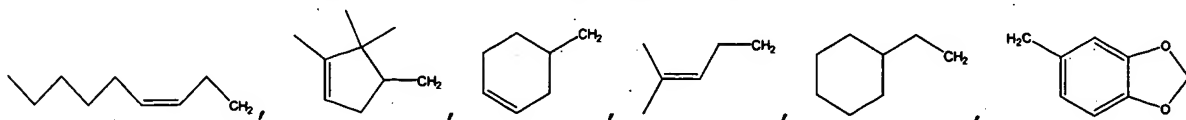
or X and Y together form the structures



R^3 is selected from the group consisting of methyl and H;

R^4 is selected from the group consisting of methyl and H;

R^5 is selected from the group consisting of methyl, phenyl, benzyl, ethyl, propyl, butyl, isopropyl, phenylethyl, ,



10.(original) A method of enhancing the salty taste of a foodstuff or beverage containing salt which comprises adding a salt enhancing level of the compound of claim 9 and mixtures thereof.

11.(original) The method of claim 9 wherein the compound is selected from the group consisting of:

2,6-nonadienamide,N-2-propenyl-, (2E,6Z);
2,6-dodeca-dienamide,N-ethyl-(2E,6Z);
N-isobutyl-(E2,Z6)-nonadienamide;
(6Z,2E)-N-(2-hydroxyethyl)dodeca-2,6-dienamide;
(6Z,2E)-n-(methylethyl)nona-2,6-dienamide;
2,6-nonadienamide,N-ethyl-, (2E,6Z);
(2E)-N,N,3,7-tetramethylocta-2,6-dienamide;
2-propenamide,3-(3-cyclohexen-1-yl)-N-ethyl-, (2E);
2,6-dodecadienamide,N-cyclopropyl-, (2E,6Z);
(6Z,2E)-N-(methylethyl)dodeca-2,6-dienamide;
n-cyclopropyl-E2,Z6)-nonanadienamide; and
2-propenamide,3-(2-cyclohexen-1-yl)-n-cyclopropyl-, (2E).

12.(original) The method of claim 11 wherein the compound is added at a level of from about 100 parts per billion to about 100 parts per million by weight.

13.(original) A foodstuff or beverage comprising the salt taste enhancer of claim 9.

14.(original) The foodstuff or beverage of claim 13 wherein the salt taste enhancer is selected from the group consisting of:

2,6-nonadienamide,N-2-propenyl-, (2E,6Z);
2,6-dodecadienamide,N-ethyl-(2E,6Z);
N-isobutyl-(E2,Z6)-nonadienamide;
(6Z,2E)-N-(2-hydroxyethyl)dodeca-2,6-dienamide;
(6Z,2E)-n-(methylethyl)nona-2,6-dienamide;
2,6-nonadienamide,N-ethyl-, (2E,6Z);
(2E)-N,N,3,7-tetramethylocta-2,6-dienamide;
2-propenamide,3-(3-cyclohexen-1-yl)-N-ethyl-, (2E);
2,6-dodecadienamide,N-cyclopropyl-, (2E,6Z);
(6Z,2E)-N-(methylethyl)dodeca-2,6-dienamide;
n-cyclopropyl-E2,Z6)-nonanadienamide; and
2-propenamide,3-(2-cyclohexen-1-yl)-n-cyclopropyl-, (2E).

15(original) A process for augmenting, enhancing or imparting a taste or somatosensory effect to a foodstuff, chewing gum, medicinal product, toothpaste, alcoholic beverage, aqueous beverage or soup comprising the step of adding to a foodstuff, chewing gum, medicinal product, toothpaste, alcoholic beverage, aqueous beverage or soup a taste or sensation augmenting, enhancing or imparting quantity and concentration of the compound of claim 9.

16.(original) The process of claim 15 wherein the level is greater than about 50 parts per billion by weight.